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B. HMCT
HMFP 4307

Sixth Semester Examination – 2008

ADVANCE FOOD PRODUCTION – II

Full Marks – 70

Time : 3 Hours

Answer Question No. 1 which is compulsory
and any **five** from the rest.

The figures in the right-hand margin
indicate marks.



1. (a) Define the following (any *five*) : 1×5
- (i) Work flow
 - (ii) SPS
 - (iii) SRC
 - (iv) Scheduling
 - (v) Checklist
 - (vi) Pate de foie
 - (vii) Truffle.

- (b) Specify the accompaniments (any *five*) : 1×5

- (i) Roast Turkey
- (ii) Crudites
- (iii) Tournrdos Rossini
- (iv) Grilled fish
- (v) Tomato Juice
- (vi) Boiled leg of mutton
- (vii) Poisson Orly.

- (c) Explain why it happens (any *five*) : 2×5

- (i) Mayonnaise sauce curdles
- (ii) Mousse did not set properly
- (iii) Stock is cloudy and does not taste good
- (iv) White sauce is lumpy
- (v) Kebab is dry
- (vi) Pattis is chilled inside and not having many layers
- (vii) Profiteroles are heavy and flat.

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2. What is the role of kitchen stewarding ?
Develop an organization for kitchen stewarding
and mention their duties and responsibilities.

10

Or

Write short note (any two) : 2×5

(i) Work flow

(ii) Production Planning

(iii) Research and Development.

3. Differentiate between classical and modern
approach to garnishes with suitable examples
to support your views. 10

4. There are many problems arising in menu
planning. As a chef you recommend how
overcome it ? 10

Or

Why theme is taken as the most important
consideration in banquets ? 10

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5. How can you surpass the limitations of outdoor
catering ? 10

Or

As an outdoor caterer suggest the operating
guidelines for the smooth functioning and better
results. 10

6. How the cook chill system is different from
cook freeze system ? Mention the equipments
needed and their uses in cook freeze system.
10

7. Describe briefly (any two) : 2×5

(i) Airlines and cruise liner menu planning

(ii) New catering concepts

(iii) Food festivals

8. With a design and layout explain how the cook
chill system can operate effectively. 10

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